

## **Requirements of the City of Jefferson Food Code:**

1. The floors, walls, and ceilings in all areas of food preparation, food storage, utensil washing, toilet rooms, handwashing areas and customer self-service areas shall be smooth, light-colored, nonabsorbent and easily cleanable. Carpeting of any type is prohibited in these areas. No studs, joists, rafters or other unfinished building materials shall be exposed in the above areas. If exposed in other areas, such as the dining room, they shall be finished to provide a smooth, easily cleanable surface. All bare wood surfaces, such as shelves, must be sealed (i.e. epoxy or acrylic enamel paint, polyurethane, etc.). Fissured, pinholed, or other deeply textured ceilings are prohibited in these areas.
2. Exposed utility and service lines shall be kept to a minimum. Installation of exposed horizontal utility and service lines and pipes on the floor of an establishment is prohibited. Where exposed pipes and service lines are required, they shall be at least six (6) inches above the floor and one (1) inch from the wall and adjacent pipes to promote cleaning. Openings through walls, floors or ceilings for utility lines, service lines and pipes shall be sealed to prevent the passage of moisture or vermin.
3. Floor and wall junctures in areas of food preparation, utensil washing, food storage, walk-in coolers, toilet rooms, and dressing rooms must be covered. Vinyl base may or may not meet this requirement depending upon the method of installation; therefore, it will be approved on a performance basis only. The top and bottom of the base must be sealed to the wall and floor, respectively, as to render the junction impervious to moisture. Silicone sealant (GE, Dow-Corning, etc.) is recommended for this application.
4. Floor drains must be installed in the walk-in refrigerator (indirect connection to the drainage system or sewer) as well as other floors that are water-flushed for cleaning or that receive fluid waste or discharges from equipment or cleaning. Note: All parts of the walk-in refrigerator floor may be graded to drain to a floor drain through an indirect waste pipe, doorway, or other opening.
5. Drains from ice machines or similar equipment may not be connected directly to the drainage system or sewer.
6. A potable water system shall be installed to preclude the possibility of backflow and backsiphonage. All hose bibs and faucets shall be protected against backflow and backsiphonage.
7. Lighting equivalent to 50 foot candles must be provided at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. Lighting equivalent to 20 foot candles must be provided over all surfaces where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; and a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.

8. Sufficient ventilation shall be provided to keep rooms free of excessive heat, odors, fumes, condensation or smoke. This ventilation shall be mechanically vented to the outside with intake and exhaust air ducts maintained to prevent the entrance of contaminants (dust, insects, dirt, etc.). A commercial exhaust hood shall be provided for each commercial cooking appliance. Domestic cooking appliances used for commercial purposes shall be provided with a commercial exhaust hood. Reference BOCA Mechanical Code Section M-501.

9. Handwashing facilities must be installed in each food preparation area, as well as in or immediately adjacent to all restrooms. These lavatories must be equipped with hot and cold running water, mixing faucets, soap, sanitary towels, and waste receptacles. Snap faucets are prohibited on these lavatories.

10. If a dishwashing machine is installed, it must be equipped with thermometers to constantly indicate the temperature of the wash and final rinse water. Adequate quantities of 180 degrees Fahrenheit water or an approved chemical sanitizing device must be provided for utensil sanitizing.

11. A three (3) compartment sink must be provided for the cleaning and sanitizing of utensils and equipment. Sinks must be of adequate size to permit complete immersion of the article being sanitized. Adequate clean and soiled utensil storage areas (drainboards or dish carts) must be provided. Note: A three compartment sink may be required in addition to a dishwasher if the dishwasher is unable to accept or sanitize the largest equipment or utensils in the restaurant.

12. At least one utility sink or curbed cleaning facility with a floor drain shall be provided for the cleaning of mops, dumping mop water, etc.

13. If extensive food preparation or vegetable washing is a part of the type restaurant operation, then a food preparation sink will be required in addition to the required handsinks, three compartment sinks, and utility sink.

14. Grease traps shall be located as to be easily accessible for servicing. Food-waste grinders shall not be connected to discharge through a grease trap. For further information contact the plumbing inspector at the Building Regulations Division at 634-6410.

15. Hoses for bulk soft drink and water dispensing equipment shall not pass through the ice that is to be consumed by customers.

16. A cold running water dipper well must be installed at the ice cream freezer. A suitable drain should be provided.

17. Restrooms shall be completely enclosed with tight-fitting, self-closing doors that do not open directly into any food storage, preparation, or serving area or into any utensil washing area.

18. Facilities for the orderly storage of employees' clothing and personal belongings must be provided.

19. Doors to the outside must be outward opening and must be self-closing and tight-fitting. Opened windows must be screened or protected by controlled air currents or air curtains.

20. Suitable covers must be provided for all ice storage compartments. Sneeze guards must be provided at all self-serve salad bars, counter or serving lines, and display cases unless other food protection can be provided.

21. Dispensers must be provided for all sizes of single-service cups.

22. Indicating thermometers must be located in the warmest area of each refrigerator in which perishable food is stored. Indicating thermometers must be located in the coolest area of each hot-holding equipment in which perishable food is held. Note: If thermometers are impractical to be located on the equipment (i.e. steam tables, heat lamps, etc.), then an immersion type, metal-stemmed product thermometer must be provided to check internal food temperature.

23. All equipment not conveniently movable must be installed at least six (6) inches off the floor or otherwise sealed tightly thereto.

24. The walking and driving surfaces of all exterior areas of food service establishments shall be surfaced with concrete, asphalt, or other similar nonabsorbent material. These surfaces shall be graded to prevent pooling of water and shall be kept free of litter. Dumpsters and grease containers shall be stored on a clean, well-maintained surface of asphalt or concrete to minimize fly breeding.

25. Operation of a food service facility shall not be conducted in any room used as a living or sleeping or laundry area. Separation between these two areas is required by complete partitioning and solid self-closing doors.

26. All construction including that already mentioned must allow easy and convenient cleaning as well as provide sanitary conditions. Any changes to the plans submitted must be approved by this office.